

STAR SHORTBREAD COOKIES!



Ingredients

(for about 20 double cookies):

1 cup all-purpose flour (130 g)

1/2 cup butter (113 g)

1/4 cup powdered sugar (30 g)

1 tsp vanilla extract

80 g semi-sweet chocolate chips

STEP 1: MAKE THE DOUGH

Beat the butter until smooth and creamy (use an electric mixer if you have one, or you can do it by hand).

Add the powdered sugar and beat until smooth (about 2 min)



Gently stir in the flour and mix until incorporated.



Wrap the dough in plastic wrap and refrigerate for at least 1 hour (the longer the better).



STEP 2 – SHAPE IT AND BAKE IT!

On a slightly floured surface roll out the dough into a 1/4 inch (0.6 cm) thick circle.



Using a cookie cutter, cut out star shapes (or circles or other shapes).

Place on baking sheet and refrigerate for another 15 min.



Meanwhile, preheat your oven to 180 C.

Bake your cookies for about 10 min – and then let them cool down on a wire rack.

STEP 3 – CHOCOLATE IT!

Put the chocolate chips in the microwave for 40 seconds – until melted



STEP 4 – DRESS IT!

Take one cookie and spread some chocolate on it – and then put another cookie on top of it to close it.

Refrigerate for about 20 min or until the chocolate has hardened.

